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(54) Fermentation process for producing 2-keto-L-gulomic acid.

(57) The present invention relates to a process for producing 2-keto-L-gulonic acid by fermentative conversion of D-sorbitol in high yield.

2-Keto-L-gulonic acid is an important intermediate for the production of L-ascorbic acid into which it can be converted according to the well-known Reichstein method.

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The present invention relates to a process for producing 2-keto-L-gulonic acid by fermentative conversion of D-sorbitol in high yield.

2-Keto-L-gulonic acid is an important intermediate for the production of L-ascorbic acid into which it can be converted according to the well-known Reichstein method.

5 The fermentative production of 2-keto-L-gulonic acid from D-sorbitol or L-sorbose is known. Thus, Japanese Patent Publication No. 40154/1976 discloses the production of 2-keto-L-gulonic acid

form D-sorbitol by means of microorganisms of the genus Acetobacter, Bacterium or Pseudomonas, which are capable of oxidizing D-sorbitol under aerobic conditions, thus producing 2-keto-L-gulonic acid. The yield of this known process is, however, rather low, namely less than 6 g/l.

10 According to another known process, which is disclosed in "Acta Microbiologica Sinica" 21(2), 185-191- (1981), 2-keto-L-gulonic acid can be produced from L-sorbose by means of a mixed culture of microorganisms, which comprises Pseudomonas striata and Gluconobacter oxydans, the yield being 30 g/l when starting from a concentration of 70 g/l of L-sorbose, and 37 g/l when starting from a concentration of 100 g/l of L-sorbose.

15 Moreover, European Patent Publication No. 0221 707 discloses the production of 2-keto-L-gulonic acid from L-sorbose by means of Pseudogluconobacter saccharoketogenes with and without concomitant bacteria. However, the yield of this known process by means of Pseudogluconobacter saccharoketogenes per se is at most 55.3 - 87.6 g/l (conversion ratio: 34.2-54.1%)(See:page 13, Table 4 of European Patent Publication No. 0221 707).

20 Furthermore, European Patent Publication No. 0278 447 discloses a process for the production of 2-keto-L-gulonic acid from L-sorbose by means of a mixed culture of microorganisms, one of which having the identifying characteristics of the strain DSM No. 4025 and the other one having the identifying characteristics of DSM No. 4026 (a Bacillus megaterium strain). The yield of this process is 40 g/l and more.

25 As described above, there are various trials to produce 2-keto-L-gulonic acid either from L-sorbose or D-sorbitol microbiologically, but they are still far from an industrial application due to the low yields, especially, as to the process from D-sorbitol. The present process enables yields of at least ca. 60 g/l, and yields of ca. 130 g/l are achievable.

30 On the other hand, the fermentative production of L-sorbose from D-sorbitol is known, and that the process is a part of the Reichstein process.

Various Acetobacter (presently classified into Gluconobacter) strains such as Acetobacter xylinum and Acetobacter suboxydans are known to produce L-sorbose from D-sorbitol efficiently (Biotechnology, volume 6a, 436-437, 1984, edited by H.-J. Rehm and G. Reed, published by Verlag Chemie, Weinheim, Germany).

35 Provided that one can establish an efficient production process of 2-keto-L-gulonic acid starting from a cheaper carbon source such as D-sorbitol rather than from L-sorbose, it is obvious that the Reichstein process will be dramatically simplified.

The strain DSM No. 4025 is capable of producing 2-keto-L-gulonic acid from L-sorbose efficiently as mentioned above, whereas it gives low conversion yield from D-sorbitol. The low conversion yield of 2-keto-L-gulonic acid from D-sorbitol is due to the formation of by-products such as D-glucose, D-gluconate and 2-keto-D-gluconic acid derived from D-sorbitol. The purification of 2-keto-L-gulonic acid from its isomer, 2-4025 is shown below.

45 D-Sorbitol -----> L-Sorbose -----> L-Sorboseone -----> 2-Keto-L-gulonic acid



50 D-Glucose -----> D-Gluconic acid -----> 2-Keto-D-gluconic acid

In order to improve the yield of 2-keto-L-gulonic acid from D-sorbitol in the fermentation using the strain 55 DSM No. 4025, it was considered that such could be attained by strengthening the L-sorbose formation pathway as much as possible by some means.

It is therefore an object of the present invention to provide a novel method for preparing 2-keto-L-gulonic acid from D-sorbitol in high conversion yield, e.g. at least ca. 50 mol % and up to conversion yields

of ca. 89 mol %.

Another object of the present invention is to provide a mode of operation wherein the production of the undesired by-products such as D-glucose, D-gluconic acid and 2-keto-D-gluconic acid are prevented.

- The present invention is concerned with a process for producing 2-keto-L-gulonic acid or a salt thereof,
- 5 which comprises cultivating a mixed culture of a microorganism (A) capable of producing L-sorbose from D-sorbitol, which belongs to the genus Gluconobacter or Acetobacter, and a microorganism (B) capable of producing 2-keto-L-gulonic acid from L-sorbose and having the identifying characteristics of the strain DSM No. 4025, a functional equivalent, subculture, mutant or variant thereof, in a medium containing D-sorbitol, whereby mixed culturing is conducted, wherein both of said microorganisms are coexisting in the medium during at least part of the entire cultivation period, and recovering the 2-keto-L-gulonic acid or a salt thereof.

Moreover, according to the present invention, L-sorbose produced from D-sorbitol by the L-sorbose producing strain can be utilized by the 2-keto-L-gulonic acid producing strain to form 2-keto-L-gulonic acid. In addition, the accumulation of the by-products mentioned before was, substantially, not observed.

- In this connection, the microorganism (A) capable of producing L-sorbose from D-sorbitol employed
- 15 herein belongs to the genus Gluconobacter or Acetobacter. The microorganism (B) capable of producing 2-keto-L-gulonic acid from L-sorbose and having the identifying characteristics of the strain DSM No. 4025, a functional equivalent, subculture, mutant or variant thereof is employed.

In the instant process, any product obtained, e.g. by treating the cells of the microorganisms (A) and (B), for instance, resting cells, lyophilized cells or immobilized cells can be employed.

- 20 The instant process can be conducted by means of a variety of methods; for instance, a method wherein both kinds of the microorganism (A) and (B) are simultaneously inoculated in the medium at the initiation of cultivation, a method wherein the microorganism (A) is inoculated first and the microorganism (B) is subsequently inoculated after a period of cultivation, and a method wherein the both the microorganisms (A) and (B) are inoculated separately in the respective media, and then either one of the both is added to the other broth all at once, portionwise or continuously after some period of cultivation, followed by another period of cultivation.

For the process of the present invention, any suitable method may be employed for the microorganisms to be cultured, e.g. by changing the method of mixing in compliance with the properties of the individual microorganism to be employed. Namely, the ratio of the amount of one of the microorganism to be inoculated to that of the other and the times of inoculations are preferably selected and determined in view of the growth rate of the respective microorganisms and the L-sorbose producing ability and the ability for converting L-sorbose into 2-keto-L-gulonic acid of the microorganisms involved, and on the basis of the properties of the media to be utilized. In some cases, products obtained by treating the cells may also be used as a substitute for either one of the growing cells.

- 35 The microorganism (A), which can be employed in the process of the present invention, includes those which are being preserved in a public depository (culture collection) for delivery to any one upon request such as the Institute of Fermentation Osaka, Japan (IFO), and they are listed as follows:

Examples for the microorganism (A)

- 40 Gluconobacter suboxydans IFO 3130
 Gluconobacter suboxydans IFO 3255
 Gluconobacter suboxydans IFO 3256
 Gluconobacter suboxydans IFO 3257
- 45 Gluconobacter suboxydans IFO 3258
 Gluconobacter suboxydans IFO 3289
 Gluconobacter suboxydans IFO 3290
 Gluconobacter suboxydans IFO 3291
 Gluconobacter gluconicus IFO 3171
- 50 Gluconobacter gluconicus IFO 3285
 Gluconobacter gluconicus IFO 3286
 Gluconobacter rubiginosus IFO 3244
 Gluconobacter albidus IFO 3251
 Gluconobacter albidus IFO 3253
- 55 Gluconobacter industrius IFO 3261
 Gluconobacter cerinus IFO 3262
 Gluconobacter cerinus IFO 3263
 Gluconobacter cerinus IFO 3265

Gluconobacter cerinus IFO 3266
Gluconobacter cerinus IFO 3267
Gluconobacter cerinus IFO 3270
Gluconobacter diacetonicus IFO 3273

- 5 Gluconobacter roseus IFO 3990
Acetobacter aceti subsp. orleans IFO 3259
Acetobacter aceti subsp. aceti IFO 3281
Acetobacter liquefaciens IFO 12257
Acetobacter liquefaciens IFO 12258
10 Acetobacter liquefaciens IFO 12388
Acetobacter aceti subsp. xylinum IFO 3288
Acetobacter aceti subsp. xylinum IFO 13693
Acetobacter aceti subsp. xylinum IFO 13772
Acetobacter aceti subsp. xylinum IFO 13773

15 The main identifying characteristics of the microorganism (B), which can be employed in the process of the present invention, are:

Negative oxidase test; ethanol is oxidized to acetic acid; D-glucose is oxidized to D-gluconic acid and 2-keto-D-gluconic acid; ketogenesis of polyalcohols; dihydroxyacetone is not substantially produced from glycerol; 2-keto-D-glucaric acid is produced from D-glucaric acid, but not from D-glucose, D-fructose, D-
20 gluconic acid, D-mannitol or 2-keto-D-gluconic acid; polymorphic apparently no flagella; brown pigments are produced from D-fructose; good growth is observed when co-cultured in the presence of *Bacillus megaterium* or a cell extract thereof; streptomycin sensitive.

A specific and preferred microorganism concerning microorganism (B) has been deposited at the Deutsche Sammlung von Mikroorganismen in Goettingen under DSM No. 4025 on March 17, 1987 under
25 the Budapest Treaty (the present address of this institute is: Deutsche Sammlung von Mikroorganismen und Zellkulturen GmbH, Mascheroder Weg 1b, D-3300 Braunschweig, Federal Republic of Germany). It was designated as a *Gluconobacter oxydans* microorganism.

Further preferred microorganisms are functional equivalents, subcultures, mutants and variants of the aforementioned microorganism.

30 In the preferred embodiment of the present invention, the aforementioned microorganisms (A) and (B) may be inoculated with and cultivated in a medium which includes D-sorbitol and the cells of such microorganism, for instance, resting cells or any processed product obtained from the cells may be used to act directly on D-sorbitol. Any means known per se as methods in connection with the cultivation technique for microorganisms may be adopted through the use of aerated and agitated submerged fermenters is particularly preferred. A preferred result may be obtainable from a cultivation which utilizes a liquid broth medium.

As regards the nutrient medium available for the cultivation of the microorganisms (A) and (B), although no special restriction is imposed, an aqueous nutrient medium may include carbon sources and nitrogen sources. Other inorganic salts, small amounts of other nutrients and the like, which can be utilized by the
40 microorganisms are desirable for the advantageous incubation of the microorganisms. Various nutrient materials which are generally used for the better growth of microorganisms may suitably be included in the medium.

In addition to D-sorbitol used as starting material in the present invention, other substances which are carbon sources may also be added, such as glycerol, D-glucose, D-mannitol, D-fructose, D-arabitol and the like.

Various organic or inorganic substances may also be used as nitrogen sources in the present process, such as meat extract, peptone, casein, corn steep liquor, urea, amino acids, nitrates, ammonium salts and calcium carbonate and the like may be used.

50 The mixing ratio of these nutrients and the amounts of each ingredient may vary with the generic properties of the microorganisms employed, the amounts of the starting material, D-sorbitol, the amount of one of the microorganisms to be inoculated with respect to the other and the times of inoculations, and the other conditions of the incubation may be selected or determined in accordance with the particulars of the individual case.

55 The concentration of the starting material, D-sorbitol, in the medium may also be varied with the generic character and the like of the employed microorganisms. D-Sorbitol can be added into the medium at the starting point of cultivation at once, or separately during the cultivation period. In this instant process, the separate addition of D-sorbitol brings about more preferable results. A concentration of D-sorbitol being

about 20 to 250 g/l in total is generally used and, more preferably a concentration of about 50 to 200 g/l in total.

The conditions of the cultivation may also vary depending on the species and generic character of the microorganisms employed, the composition of the medium may, of course, be selected or determined in accordance with the particulars of the individual cases in order to yield the intended product most efficiently, although cultivation temperatures between about 13 and 36°C, preferably between about 18 and 33°C, and a pH value of the medium between about 4.0 and 9.0, preferably between about 6.0 and 8.0, maybe maintained. Normally, a cultivation period ranging from 20 to 80 hours may be sufficient, and the formation of the intended product in the medium reaches its maximum value within such period.

In order to maintain the pH value of the medium to that most suitable for the enzymatic activity, any suitable acidic or basic agent may be added to the medium in a suitable amount at a suitable time during the cultivation. The same object may alternatively be accomplished by initially incorporating a suitable buffer or buffering agent into the medium at the beginning of the cultivation.

The 2-keto-L-gulonic acid thus produced in the medium may be separated and purified by conventional methods known per se, and it may be separated as a salt, e.g. of sodium, potassium, calcium, ammonium or the like. This salt may be converted into a free acid by conventional methods known per se.

The separation may be performed in any suitable combination or repetition of the following steps, e.g. by the formation of a salt or by using differences in properties between the product and the surrounding impurities, such as solubility, absorbability and distribution coefficient between the solvents. Adsorption, e.g. on ion exchange resin constitutes a convenient means for isolating the product. The thus obtained product may further be purified in conventional manners, e.g. by recrystallization or chromatography.

Thus, the 2-keto-L-gulonic acid thus accumulated according to the novel process can easily be isolated, for example, by the following procedure: The supernatant of the culture broth is concentrated after centrifugation under reduced pressure. To the concentrate is added an organic solvent such as ethanol, and the thus obtained 2-keto-L-gulonic acid crystals are separated in the salt form, such as the sodium salt or calcium salt, for example. Whether the above or other known method is employed, the 2-keto-L-gulonic acid can always easily be isolated.

The 2-keto-L-gulonic acid or its salt thus obtained can be used directly for the conversion to L-ascorbic acid by esterification, followed by enolization and lactonization.

Culturing methods which can be used include standing cultures, shaking cultures, submerged cultures etc. For mass culture, submerged cultures using batch, fed-batch, and continuous operation techniques are in the fore-ground of the interest. It is also possible to use immobilized cells of the microorganisms (A) and (B) by absorption methods on materials such as cellulose, ceramics or glass beads, etc. and by entrapping methods, e.g. in a gel matrix, such as agar, calcium alginate, K-carrageenan and other known polymers. This mode enables the microorganisms to be used repeatedly.

The present invention is illustrated by the following Examples:

Example 1

The strain DSM No. 4025 represents microorganism (B), whereas the microorganisms listed in Table 1 were employed as the microorganisms (A).

Preparation of Seed Culture

Seed culture was prepared in two different methods as described below.

Method 1: A test tube (18 mm x 200 mm) was charged with 5 ml of culture medium (SCM) : D-sorbitol 2%, yeast extract (Oriental Yeast) 0.3%, beef extract 0.3%, corn steep liquor 0.3%, polypeptone 1.0%, urea 0.1%, KH₂PO₄ 0.1%, MgSO₄ · 7H₂O 0.02% and CaCO₃ 0.1% (pH 7.0 before sterilization) and sterilized by autoclaving at 121°C for 20 minutes. The test tube was inoculated with one loopful of one of the microorganisms (A) and one loopful of the microorganism (B), and incubated at 30°C with shaking (220 rpm) for one day.

Method 2: A test tube (18 mm x 200 mm) containing 5 ml of SCM was inoculated with one loopful each of the microorganism (B) and one of the microorganisms (A) and cultivated at 30°C with shaking for one day. One drop of the resulting culture was spread on an agar culture medium containing 2% agar in SCM and incubated at 30°C for 4 days. The microorganisms grown on the agar culture as a mixture was used directly as an inoculum for the following liquid culture. A tube containing 5 ml of SCM was inoculated with a loopful of the mixture described above and incubated at 30°C with shaking (220 rpm) for one day.

Main Fermentation

Five ml of the resulting individual seed cultures as prepared above was inoculated into a 500 ml of Erlenmeyer flask containing 50 ml of production medium (PM) : D-sorbitol 8%, corn steep liquor 1%, urea 5 1.5 % (sterilized separately), KH_2PO_4 0.1%, $\text{MgSO}_4 \cdot 7\text{H}_2\text{O} \cdot 7\text{H}_2\text{O}$ 0.01 %, CaCO_3 0.6% and antifoam 0.1% (pH 7.0 before sterilization) and incubated at 30 °C for 4 days with shaking (180 rpm). Table 1 summarizes the results of the quantitative determination of 2-keto-L-gulonic acid of the cultured broths as assayed by high performance liquid chromatography.

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Table 1

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Microorganism(A)	2-Keto-L-gulonic acid produced(g/L)	Seed culture with	
		Method 1	Method 2
Gluconobacter suboxydans	IFO 3255	64.1	65.2
Gluconobacter suboxydans	IFO 3256	51.4	56.9
Gluconobacter suboxydans	IFO 3258	45.2	58.8
Gluconobacter suboxydans	IFO 3289	57.1	61.8
Gluconobacter suboxydans	IFO 3290	11.4	65.9
Gluconobacter suboxydans	IFO 3291	63.7	64.9
Gluconobacter gluconicus	IFO 3171	46.9	58.9
Gluconobacter gluconicus	IFO 3285	67.8	69.1
Gluconobacter gluconicus	IFO 3286	59.9	26.4
Gluconobacter albidus	IFO 3251	5.1	55.6
Gluconobacter albidus	IFO 3253	53.4	55.6
Gluconobacter cerinus	IFO 3263	56.0	38.2
Gluconobacter cerinus	IFO 3265	44.9	26.1
Gluconobacter cerinus	IFO 3267	58.6	58.0
Gluconobacter cerinus	IFO 3270	59.3	28.3
Acetobacter liquefaciens	IFO 12258	27.9	9.6
Acetobacter liquefaciens	IFO 12388	25.0	18.9
Acetobacter aceti subsp. xylinum	IFO 3288	32.6	35.2
None		2.1	1.7

Example 2

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Seed cultures of Gluconobacter suboxydans IFO 3255 and the strain DSM No. 4025 were prepared in the same manner as described in the method 1 in Example 1. The cell concentrations of the seed cultures of Gluconobacter suboxydans IFO 3255 and the strain DSM No. 4025 were 3.7×10^{10} cells/ml and 5.4×10^8 cells/ml, respectively. The each resulting seed culture was inoculated into 50 ml of PM in 500 ml of Erlenmeyer flask at total inoculum size of 10 % (v/v), where the inoculum ratio (% v/v) between Gluconobacter suboxydans IFO 3255 and the strain DSM No. 4025 was varied: 0:10, 1:9, 2:8, 3:7, 4:6, 5:5, 6:4, 7:3, 8:2, 9:1 and 10:0. The flasks were incubated at 30 °C for 4 days. The results are shown in Table 2. When the inoculum ratio of the strain DSM No. 4025 and Gluconobacter suboxydans IFO 3255 was between 1:9 and 4:6, 2-keto-L-gulonic acid was produced over the range of between 63.9 g/l and 66.6 g/l from 80 g/l of D-sorbitol (conversion ratio : 74.9 to 78.1 mol %) without any 2-keto-D-gluconic acid accumulation.

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Table 2

<u>Inoculum ratio of The microorganism (A)¹:</u>		Amount produced (g/L) of		
The microorganism (B) ²		2-KGA ³	2-KD ⁴	L-Sorbose
10:0		0	0	73.7
9:1		63.9	0	0
8:2		66.6	0	0
7:3		65.9	0	0
6:4		64.5	0	0
5:5		59.2	2.2	0
4:6		63.1	1.6	0
3:7		18.9	18.9	0
2:8		6.7	18.3	0
1:9		5.2	19.1	0
0:10		1.1	8.4	0

Remarks:

1. Gluconobacter suboxydans IFO 3255
2. The strain DSM No. 4025
3. 2-Keto-L-gulonic acid
4. 2-Keto-D-gluconic acid

Example 3

Gluconobacter suboxydans IFO 3255 and Gluconobacter gluconicus IFO 3285 were used as the microorganism (A), and the strain DSM No. 4025 was used as the microorganism (B). An individual seed culture (200 ml) was prepared in a similar manner as the method 2 described in Example 1. The individual seed culture (200 ml) was inoculated into a 3-L fermenter containing about 1.7 L of the fermentation medium: D-sorbitol 8 %, 10 %, or 12 %, yeast extract 0.5 %, corn steep liquor 2.5 %, MgSO₄ · 7H₂O 0.0086 %, urea 0.086 % (sterilized separately), KH₂PO₄ 0.086 % and antifoam 0.15 %, sterilized at 121 °C for 20 minutes. After the inoculation, the culture volume was adjusted to 2 L by the addition of sterilized water. The fermentation was carried out at 30 °C, 700 rpm for agitation and 1 l/min for aeration. The pH of the culture was maintained at 7.0 with 4N-Na₂CO₃. The results are shown in Table 3.

Table 3

Microorganism (A)	Initial D-sorbitol concentration (%)	Amount produced (g/L) of		
		2-KGA ¹	2-KD ²	L-Sorbose
Gluconobacter suboxydans IFO 3255	8	65.3	0	0
	10	77.1	0	0
	12	81.3	0	11.6
Gluconobacter gluconicus IFO 3285	8	66.4	0	0
	10	62.8	0	0
	12	61.5	1.8	29.6

Remarks:

- 1.2-Keto-L-gulonic acid
- 2.2-Keto-D-gluconic acid

Example 4

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In the same manner as described in Example 3, the seed culture (200 ml) of the mixture of *Gluconobacter suboxydans* IFO 3255 and the strain DSM No. 4025 was inoculated into 3-L fermenter containing 8 % D-sorbitol in the fermentation medium and the working volume was adjusted to 2 L with sterilized water. The fermentation was started under the same conditions as described in Example 3.

5 Separately, a 500 ml medium bottle charged with 300 ml of feeding medium: 120 g of D-sorbitol, 10 g of yeast extract, 50 g of corn steep liquor, 0.172 g of KH_2PO_4 , 1.72 g of urea (sterilized separately) and 2.5 g of antifoam, was prepared. During the fermentation, the above feeding medium was continuously fed to the fermenter at the rate of 15 ml/hr between the fermentation period of 12 and 18 hours, 60 ml/hr between that of 18 hours and 21 hours and 4.3 ml/hr between that of 21 hours and 28 hours by using a peristaltic pump.

10 As a result, 224 g of 2-keto-L-gulonic acid was produced from 276 g of D-sorbitol at the conversion yield of 76.1 mol % in 51 hours fermentation.

Example 5

15 One loopful of *Gluconobacter suboxydans* IFO 3255 was inoculated into 500 ml Erlenmeyer flask containing 100 ml of SCM and incubated at 30°C for one day. The 10 ml of the culture thus obtained was transferred into 500 ml Erlenmeyer flask containing 100 ml of SCM and incubated at 30°C for one day. In total, 1.5 L of the seed culture of *Gluconobacter suboxydans* IFO 3255 was prepared. On the other hand,

20 the seed culture medium : L-sorbose 8 %, glycerol 0.05 %, urea 0.5 % (sterilized separately), corn steep liquor 1.75 %, baker's yeast (Oriental Yeast) 5.0 %, $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$ 0.25 %, CaCO_3 1.5 % and antifoam 0.1 % (pH 7.0 before sterilization) and incubated at 30°C for one day on a rotary shaker (180 rpm). A 10 ml of the culture thus prepared was inoculated into the 100 ml of the same medium as above and incubated for one day at 30°C. In total, 1.5 L of the seed culture of the strain DSM No. 4025 was prepared. Into a 50-L fermenter, 25 L of the fermentation medium D-sorbitol 8 %, corn steep liquor 0.5 %, $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$ 0.01 %, KH_2PO_4 0.025 % and antifoam 0.17 % were added and sterilized at 121°C for 30 minutes. Both of the seed cultures (1.5 L each) were inoculated simultaneously, and total culture volume was adjusted to 30 L by the addition of sterilized water. The fermentation was carried out at 30°C, 400 rpm for agitation and 20 L/min for aeration. The pH of the culture was maintained at 7.0 with 6.25 N-NaOH. Separately, a 5-L steep liquor, 1.29g of $\text{MgSO}_4 \cdot 7\text{H}_2\text{O}$, 7.5 g of KH_2PO_4 and 25 g of antifoam was sterilized at 120°C for 20 minutes. After 12 hours cultivation, the feeding medium was continuously fed to the fermenter at the rate of 222 ml/hr for 18 hours by using a peristaltic pump. After 45.5 hours cultivation, 36.8 L of fermentation broth containing 93.5 g/L of 2-keto-L-gulonic acid was obtained. In other words, 3,441 g of 2-keto-L-gulonic acid were produced from 4,200 g of D-sorbitol with the conversion yield of 76.8 mol %.

Example 6

40 The fermentation broth (36.8 L) obtained in Example 5 was centrifuged to remove the cellular and other sediment. The supernatant (2 L) containing 93.5 g/L of 2-keto-L-gulonic acid was concentrated under reduced pressure at 45°C to about 1 L. During the concentration, the white precipitates were observed. Then the concentrate was added by 100 ml of ethanol and allowed to stand at 10°C for one day. Resulting precipitates were collected by filtration, washed with a small amount of 50 % cold ethanol and dried over at room temperature under reduced pressure. As a result, 137.6 g of monosodium 2-keto-L-gulonic acid

45 monohydrate were obtained with the purity of 99.14 % as the first crop. The mother liquor was concentrated under reduced pressure to about 400 ml, added by about 100 ml of ethanol, allowed to stand at 10°C for 24 hours. As a result, 71.9 g of monosodium 2-keto-L-gulonic acid monohydrate (purity: 85.04 %) were obtained as the second crop.

Example 7

The supernatant (0.5 L) as obtained in Example 6 was passed through Amberlite IR-120(H-type)(Rohm and Haas Company) and dried under reduced pressure. To the dried material (about 50 g), 400 ml of methanol and 0.5 ml of 98 % sulfuric acid were added. After the mixture was heated at 90°C for 2 hours, methanol was removed and the residue was washed with a small amount of methanol and dried up. The dried residue was then suspended into 150 ml of methanol and refluxed with 10 g of sodium methylate under heating. Resulting crystals after cooling were filtered out and dried under reduced pressure. As a result, 35.1 g of sodium L-ascorbic acid were obtained.

Example 8

One loopful of *Gluconobacter suboxydans* IFO 3291 was inoculated into a 500 ml Erlenmeyer flask containing 100 ml of SCM and incubated at 30 °C for 18 hours. On the other hand, one loopful of the strain 5 DSM No. 4025 was inoculated into a 500 ml Erlenmeyer flask containing 100 ml of the seed culture medium as described in Example 5 and incubated at 30 °C for 22 hours. The 10 ml of the culture thus prepared were inoculated into a 500 ml Erlenmeyer flask containing 100 ml of the same medium as above and incubated for 18 hours at 30 °C.

10 Into a 3-L fermenter, 1.6 liters of the fermentation medium containing 160 g of D-sorbitol, 10 g of corn steep liquor, 0.2 g of MgSO₄ • 7H₂O, 0.5 g of KH₂PO₄, and 2 g of antifoam were added and sterilized at 121 °C for 30 minutes.

15 Both of the seed cultures (100 ml each) as prepared above were inoculated simultaneously, and the total culture volume was adjusted to 2 liters by the addition of sterilized water. Separately, a 500 ml medium bottle was charged with 300 ml of feeding medium containing 180 g of D-sorbitol, 10 g of corn steep liquor, 0.086 g of MgSO₄ • 7H₂O, 0.215 g of KH₂PO₄ and 1 g of antifoam was sterilized at 121 °C for 30 minutes. The fermentation was conducted with an aeration rate of 1.0 L/minute and the pH of the medium adjusted at 7.0 by using NaOH. The other fermentation parameters are given in Table 4. After 6.5 hours of cultivation, the feeding medium was continuously fed to the fermentor at the rate of 30 ml/hour for 10 hours by using a peristaltic pump. As shown in Table 4, 322.7 g of 2-keto-L-gulonic acid in total was produced from 340 g of 20 D-sorbitol used with the molar conversion yield of 89.0 %, when the fermentation was conducted at 28 °C with an agitation speed of 800 rpm.

Table 4

Fermentation conditions		2-keto-L-gulonic acid Molar conversion produced (g) yield (mol %)	
Temperature (°C)	Agitation (rpm)		
28	800	322.7	89.0
30	700	307.6	84.9
Remark: 340 g of D-sorbitol was used in total.			

35 Additional deposits under the Budapest treaty were effected as per March 30, 1992 concerning particular strains and mixtures of strains respectively as made use of in the Examples as follows:

A Single culture	New Deposit No.
strain DSM No. 4025	FERM BP-3812

B Mixed microorganism cultures	Deposit No.
strain DSM No. 4025 + <i>Gluconobacter suboxydans</i> IFO 3256	FERM BP-3815
strain DSM No. 4025 + <i>Gluconobacter suboxydans</i> IFO 3291	FERM BP-3813
strain DSM No. 4025 + <i>Gluconobacter suboxydans</i> IFO 3255	FERM BP-3814

50 **Claims**

1. A process for producing 2-keto-L-gulonic acid or a salt thereof, which comprises cultivating a mixed culture of a microorganism (A) capable of producing L-sorbose from D-sorbitol which belongs to the genus *Gluconobacter* or *Acetobacter*, and a microorganism (B) capable of producing 2-keto-L-gulonic acid from L-sorbose, and having the identifying characteristics of the strain DSM No. 4025, a functional equivalent, subculture, mutant or variant thereof in a medium containing D-sorbitol, whereby mixed culturing is conducted, wherein both of said microorganisms are coexisting in the medium during at

least part of the entire cultivation period, and recovering the 2-keto-L-gulonic acid or a salt thereof.

2. A process according to claim 1, wherein the microorganism (A) is an one belonging to the species selected from the group consisting of *Gluconobacter suboxydans*, *Gluconobacter gluconicus*, *Gluconobacter rubiginosus*, *Gluconobacter albidus*, *Gluconobacter industrius*, *Gluconobacter cerinus*, *Gluconobacter diacetonicus*, *Gluconobacter roseus*, *Acetobacter aceti* subsp. *orleans*, *Acetobacter liquefaciens* or *Acetobacter aceti* subsp. *xylinum*.

5 3. A process according to claim 1 or 2, wherein the microorganism (A) is a *Gluconobacter*, preferably one of the strains IFO 3255, 3256, 3258, 3267, 3285, 3290, 3291.

10 4. A process according to claim 1,2 or 3, characterized in that a microorganism (B) corresponding to the strain DSM No. 4025, a functional equivalent, subculture, mutant or variant thereof is used.

15 5. A process according to any one of claims 1 to 4, wherein D-sorbitol is used at a concentration of from about 20 g/l to about 250 g/l, preferably from about 50 g/l to about 200 g/l.

20 6. A process according to any one of claims 1 to 5, wherein the cultivation is carried out at pH between about 4.0 and 9.0, preferably between about 6.0 and 8.0.

7. A process according to any one of claims 1 to 6, wherein the cultivation is carried out a temperature between about 13 and 36 °C, preferably at between about 18 and 33 °C..

25 8. A process according to any one of claims 1 to 7, wherein the 2-keto-L-gulonic acid is reacted to ascorbic acid or a salt thereof in a manner known per se.

9. A mixed microorganism culture, comprising a microorganism (A) capable of producing L-sorbose from D-sorbitol which belongs to the genus *Gluconobacter* or *Acetobacter*, and a microorganism (B) capable of producing 2-keto-L-gulonic acid from L-sorbose, and having the identifying characteristics of the strain DSM No. 4025, a functional equivalent, subculture, mutant or variant thereof.

10. Microorganism culture according to claim 9, wherein (A) is the strain IFO 3255, IFO 3256 or IFO 3291 and a functionally equivalent culture, or a subculture, mutant or variant thereof.

35 11. Microorganism culture according to claim 9, characterized by the ability to produce 2-keto-L-gulonic acid from D-sorbitol in a yield of at least 60 g/l, preferably at least 120 g/l, most preferably at least 130 g/l.



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(54) Fermentation process for producing 2-keto-L-gulomic acid.

(57) The present invention relates to a process for producing 2-keto-L-gulonic acid by fermentative conversion of D-sorbitol in high yield.

2-Keto-L-gulonic acid is an important intermediate for the production of L-ascorbic acid into which it can be converted according to the well-known Reichstein method.

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DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.)
A	<p>AGRICULTURAL AND BIOLOGICAL CHEMISTRY. vol. 54, no. 5, May 1990, TOKYO JP pages 1201 - 1209</p> <p>TERUHIDE SUGISAWA ET AL. 'Microbial production of 2-keto-L-gulonic acid from L-sorbose and D-sorbitol by Gluconobacter melanogenus'</p> <p>* abstract *</p> <p>* page 1201, left column, paragraph 1</p> <p>-paragraph 2 *</p> <p>* page 1202, left column, last paragraph - right column, paragraph 5 *</p> <p>* page 1206, left column, paragraph 2 *</p> <p>* page 1207, left column, paragraph 2 -</p> <p>page 1208, left column, paragraph 1 *</p> <p>---</p>	1-3,5-8	C12P7/60 C12N1/20 //(C12N1/20, C12R1:01,1:02)
A	<p>AGRICULTURAL AND BIOLOGICAL CHEMISTRY. vol. 35, no. 4, 1968, TOKYO JP pages 424 - 431</p> <p>MASAO ISONO ET AL. '2-keto-L-gulonic acid fermentation. Part I. Paper chromatographic characterization of metabolic products from sorbitol and L-sorbose by various bacteria'</p> <p>* abstract *</p> <p>* page 424, left column, paragraph 1 - right column, paragraph 1 *</p> <p>* page 425, left column, last paragraph -</p> <p>page 430, left column, paragraph 1 *</p> <p>* page 431, right column, paragraph 2 *</p> <p>---</p>	1-3,5-10	<p>TECHNICAL FIELDS SEARCHED (Int.Cl.)</p> <p>C12P C12R</p>
A	<p>EP-A-0 366 922 (F. HOFFMANN-LA ROCHE AG)</p> <p>* page 2, line 32 - line 43 *</p> <p>* page 4, line 14 - line 22 *</p> <p>* page 4, line 40 - line 47 *</p> <p>---</p> <p>---</p> <p>-/-</p>	1,4,6-8	
The present search report has been drawn up for all claims			
Place of search	Date of completion of the search	Examiner	
THE HAGUE	31 January 1994	Montero Lopez, B	
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DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.)
D,A	EP-A-0 278 447 (INSTITUTE OF MICROBIOLOGY ACADEMIA SINICA) * page 2, line 16 - line 21 * * page 2, line 41 - page 3, line 2 * * page 3, line 16 - line 30 * * page 3, line 50 - page 4, line 4 * -----	1, 4, 6-9, 11	
			TECHNICAL FIELDS SEARCHED (Int.Cl.)
<p>The present search report has been drawn up for all claims</p>			
Place of search	Date of completion of the search	Examiner	
THE HAGUE	31 January 1994	Montero Lopez, B	
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